

# MCC BRUT NV

VINTAGE: 2013  
STYLE: METHOD CAP CLASSIC BRUT  
CULTIVAR: CHARDONNAY, PINOT NOIR  
ORIGIN: McGREGOR  
WINEMAKER: ILSE SCHUTTE

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VINEYARD: SINGLE VINEYARD, FLAT SLOPES IN THE McGREGOR VALLEY.

HARVEST DATE: 25 JANUARIE & 29 JANUARY 2013  
AGE OF VINES: 11 YEARS & 8 YEARS

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RESIDUAL SUGAR: 1.7 g/l  
TOTAL ACIDITY: 7.8 g/l  
ALCOHOL BY VOLUME: 11,81%  
pH: 2.95  
DEGREES BALLING AT HARVEST: 17.0 ° B & 19.0 ° B  
TEMPERATURE AT FERMENTATION: 12-14 °C  
SKIN CONTACT: 0 HOURS

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**FERMENTATION:** in Stainless steel Tank for first fermentation and then in the bottle for second fermentation and left on the bottle lees for 12 months.

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## GENERAL COMMENTS:

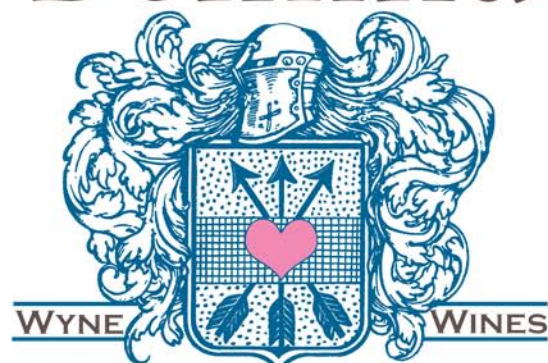
The grapes were handpicked between 05h30 and 10h30 at temperatures between 12°C and 15°C.  
No Acid adjustments were made. Zero dosage at degorging.  
Well balanced , full bodied on the pallet, with hints of yeastiness on the nose. Fresh green apple and raspberry aromas.  
Serve chilled.

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**AWARDS:** Not entered yet.



# Bemind



# Ilse Schutte